

SEAMORE'S

TO START

FRESH PUFFY BREAD 10

(recommended 1 bread between 2)

- marinated sicilian olives +8
- whipped ricotta, truffle honey +14
- roasted red pepper dip +9
- burrata, tomato, basil, EVOO +16
- hot cacciatore salami +16
- san danielle prosciutto +16
- selection of salumi & pickles +24

SHARED

GARLIC BREAD PIZZA 15

rosemary & sea salt

ADD - PECORINO CHEESE +2

POLENTA FRIES VOA GF 15

with aioli & rosemary salt

CHILLI BASIL SQUID GF 20

fried salt & pepper squid, fresh chilli, crispy basil, lemon & aioli

ADD - CHIPS & SALAD +8

TRUFFLE ARANCINI (3) GF 18

mushroom, napoletana sauce, truffle aioli, rocket & parmigiano reggiano

ADD - EXTRA ARANCINI +6

CROQUETTES (3) GF 18

smoked ocean trout, potato & gruyere croquettes with herb aioli

ADD - EXTRA CROQUETTE +6

HOT WINGS GF 18

crispy fried chicken wings, sweet & spicy sauce, spring onion & sesame seeds

HALLOUMI CN GF 16

pan-fried halloumi, sesame seeds, chilli infused honey, lemon

FRIES V GF 12

choice of tomato sauce or aioli, truffle aioli, vegan aioli +2

SAUTEED GREENS V GF 12

side serve of sauteed broccolini, snowpeas, green beans

SALAD

PUMPKIN SALAD VOA GF 23

roasted pumpkin, woodside goats curd, rocket, honey mustard dressing & mixed seeds

GARDEN SALAD VOA GF 22

mixed salad, cucumber, cherry tomato, roasted capsicum, onion, kalamata olives, feta, vinaigrette

ROAST CHICKEN +6 - FRIED HALOUMI +6

GARLIC PRAWNS +8

KIDS MEALS (10 YEARS OR YOUNGER)

PIZZA 14

ham & cheese or hawaiian

PASTA VOA 14

napoletana sauce or plain butter

FISH & CHIPS GF 14

served grilled or battered

GRILLED CHICKEN GF 16

served with green veg & chips

DESSERT

CHOCOLATE BROWNIE CN GF 10

chocolate ganache & strawberry

APPLE CINNAMON CRUMBLE 13

traditonal vanilla custard

LEMON SORBET V GF 7

DESSERT PIZZA FOR 2 25

nutella calzone served with fruit

(only available when pizza section is operating)

2% SURCHARGE ON SPLIT BILLS. 20% P.H.
PLEASE NOTE THAT YOU MAY BE REQUIRED TO VACATE YOUR TABLE 10 MINUTES EARLY IF SPLITTING THE BILL. SITTING TIMES ARE FROM START OF BOOKING NOT FROM ARRIVAL AT VENUE.

OUR KITCHEN USES ITEMS THAT CONTAIN GLUTEN, NUTS & OTHER ALLERGENS. WE WILL TAKE ALL REASONABLE PRECAUTIONS TO MEET DIETARY REQUESTS BUT CANNOT GUARANTEE THAT ITEMS ARE ALLERGEN FREE. V = VEGAN VOA = VEGAN AVAILABLE GF = GLUTEN FREE CN = CONTAINS NUTS

SEAMORE'S

EYE FILLET	GF	45	CHICKEN SCHNITZEL	GF	27 ♣
served with creamy mashed potato, sauteed greens, bone marrow jus <i>SWAP MASHED POTATO FOR CHIPS +2</i> <i>SURF & TURF (GARLIC PRAWNS) +8</i>			served with chips & salad <i>ADD PLAIN GRAVY +2</i> <i>MUSHROOM GRAVY OR PEPPER GRAVY +3</i> <i>PARMIGIANA +4</i> <i>HAM PARMIGIANA +6</i>		
BARRAMUNDI	GF	41	FISH & CHIPS	GF	32
oven roasted barramundi, baby potatoes, broccolini, fennel & rocket salad, lemon & caper butter			2 pieces of (gf) battered flathead served with chips, salad, fresh lemon & aioli		

PASTA

♣ PUMPKIN RIGATONI	CN VOA	26
roasted butternut pumpkin, broccolini, baby spinach, toasted pinenuts & parmigiano reggiano <i>ADD - CRUMBED FETA +2</i>		
♣ CREAMY ROSE RIGATONI		27
sun-dried tomato, garlic & baby spinach in rose sauce with dash of cream & parmigiano reggiano <i>ADD - CHICKEN +4</i>		
MUSHROOM ALLA PANNA PAPPARDELLE	*	28
smoked barossa pork pancetta, mushroom, garlic, cream, white wine & parmigiano reggiano		
RAGU PAPPARDELLE	*	32
traditional beef ragu, tomato sugo & parmigiano reggiano		
SPAGHETTI MARINARA		34
local mussels, prawns & squid, chilli, garlic & tomato sugo		
SPAGHETTI CRAB		35
blue swimmer crab, cherry tomato, chilli, garlic & tomato sugo, dash of cream		
♣ SPAGHETTI AGLIO E OLIO		26
extra virgin olive oil, chilli, garlic, anchovy, cherry tomato & parsley <i>ADD - PRAWNS +8</i>		

PIZZA

#1 MARGHERITA	VOA	23 ♣
san marzano tomato, fior di latte cheese & fresh basil		
#2 VEGGIE	VOA	24 ♣
san marzano tomato, fior di latte cheese, capsicum, mushroom, baby spinach & onion		
#3 HONEY SOPRESSA		27
san marzano tomato, fior di latte cheese, local sopressa salami, rocket & chilli-infused honey		
#4 FOUR CHEESE		26
bianco base, fior di latte, smoked scamorza, gorgonzola, parmigiano reggiano & rosemary <i>ADD - SOPRESSA SALAMI +5</i>		
#5 PROSCIUTTO		27
san marzano tomato, fior di latte cheese, san danielle prosciutto		
#6 HOT CACCIATORE		29
an marzano tomato, fior di latte cheese, hot cacciatore salami, spicy nduja, olives & chilli		
#7 FUNGHI	VOA	26
truffle cream base, mushroom, fior di latte cheese & parmigiano reggiano		
#8 TROPICANA		26
san marzano tomato, fior di latte cheese, smoked ham & pineapple		
#9 PRAWN		29
san marzano tomato, fior di latte cheese, marinated prawns, cherry tomato & rocket		

* PASTA CONTAINS EGG

GF PASTA +4

GF PIZZA BASE +7

VEGAN CHEESE +4